

C H E F M A R K R E C I P E :

# C r a n b e r r y S a u c e w i t h D r i e d F r u i t a n d R o s e m a r y

**Chef Mark Schoenthaler**

PERSONAL CHEF SERVICES

*Classic cuisine with a contemporary flair.*

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2 cups sweet wine, hard cider or dry Marsala wine  
3 cups dried fruit (I prefer dried sour cherries)  
1 - 12 oz. bag fresh cranberries  
¾ - 1 cup packed brown sugar  
1 Tablespoon Fresh Rosemary finely chopped  
Zest of 1 orange finely chopped

Makes about 3 cups

Combine wine or cider and dried fruit in deep saucepan. Simmer until reduced by 1/2.

Mix in remaining ingredients and bring to a boil. Cook until cranberries burst and mixture thickens slightly, stirring occasionally, about 8 minutes. Transfer to a bowl to cool and refrigerate. Sauce will thicken more as it cools.

Can be prepared and refrigerated covered 5 days ahead.